



## COUNTER TOP ELECTRIC PIZZA & PRETZEL OVENS

Job \_\_\_\_\_ Item # \_\_\_\_\_

### ELECTRIC DECK OVENS

- Model P44S
- Model P44S-BL Brick Lined



Model P44S

### STANDARD FEATURES

- 7200 Watts in 208v or 220-240v
- 300°-650°F Temperature range (149°-343°C)
- Electric 15-Minute timer with continuous ring alarm and manual shut-off
- Two independently controlled cook/baking chambers
- Four hearth stone decks per oven with 3 1/4" (83mm) deck heights
- All stainless steel exterior
- Unitized, welded, aluminized steel interior
- Fully insulated
- 6' (1830mm) Cord & plug
- Limited 1-Year parts and labor warranty

### SPECIFICATIONS

The P44S and P44S-BL with brick lined option electric counter top ovens feature two independently controlled baking chambers, each with two Cordierite hearth decks and 3 1/4" (83mm) deck height.

Designed for pizza, pretzels, flat breads and bakery products baked directly on the hearth deck, screens, pans or baking sheets.

The brick lined option adds top heat intensity, speeds recovery and increases production. The brick lined option may be easily installed in the standard P44S either in the field or factory. Cordierite hearth decks are easily removable for cleaning or replacement.

Controls feature a 15 minute electric timer with continuous ring alarm and manual shut-off, and a 300° - 650° F (149° - 343° C) thermostat.

The exterior front, sides and top and doors are fabricated of heavy gauge type 430 stainless steel with a #4 finish. Door handle is constructed of tubular stainless steel. Exterior measures 26" (660mm) wide by 28" (711mm) deep by 28 1/2" (724mm) tall overall.

The interiors are constructed of high heat aluminized steel, welded to form a single unitized body. The entire oven is insulated with 1 1/2" (38mm) thick industrial grade insulation. Each Cordierite hearth deck measures 20 3/4" (527mm) by 20 3/4" (527mm).

Incoloy, tubular heating elements provide top and bottom heat with up to 7200 watts in 208v or 220-240v, single or three phase. 6' Cord and plug provided on single-phase models. International voltages available. 1-Year limited parts and labor warranty included.

### OPTIONS & ACCESSORIES

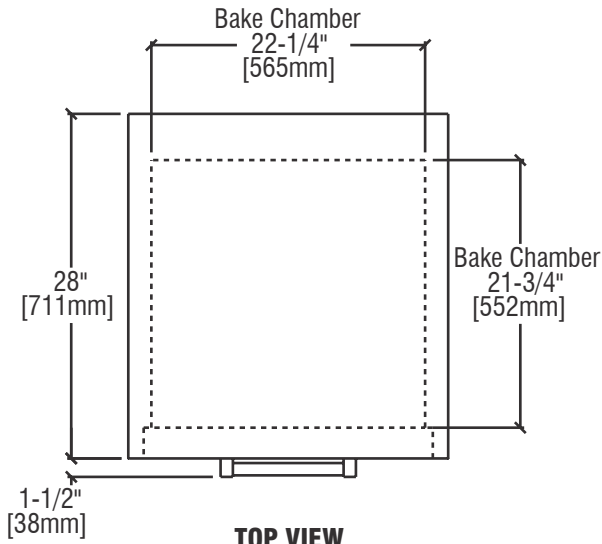
- 4" (102mm) Adjustable legs
- Stainless steel stand with or without casters
- Brick lined conversion kit (standard with P44S-BL)
- International voltages
- Peel & deck scraper brush
- Stacking kit
- Glass window in doors

### CERTIFICATIONS

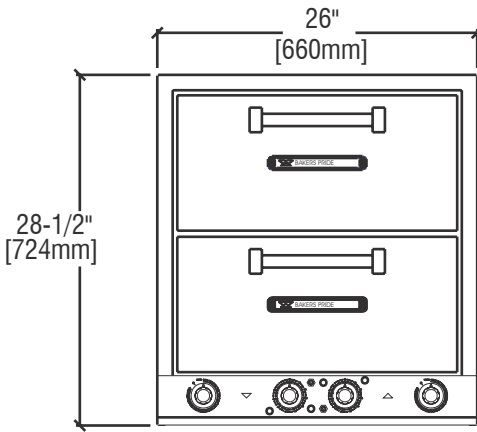


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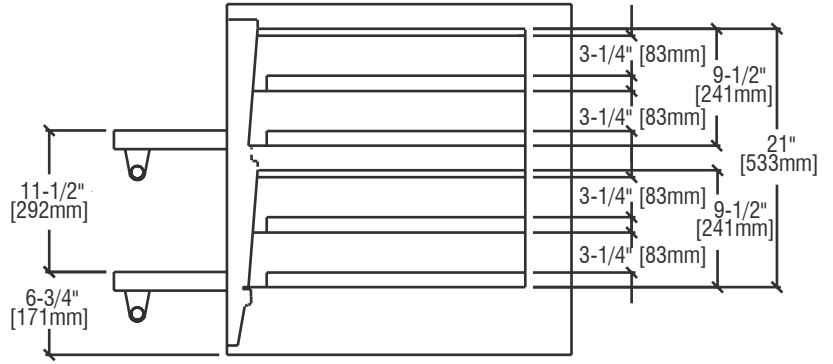
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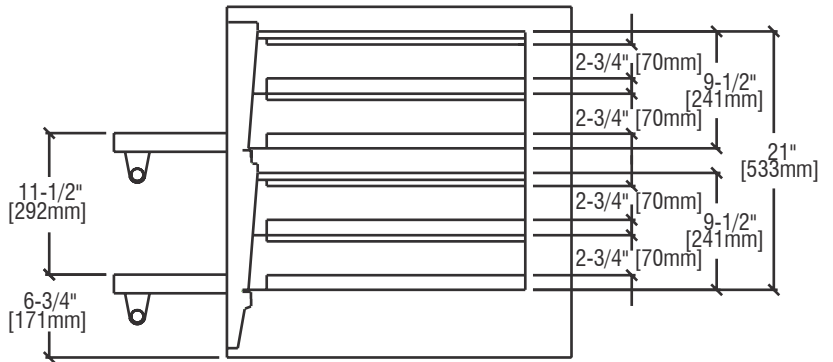
**TOP VIEW**



**FRONT VIEW**



**RH SIDE VIEW P44S**



**RH SIDE VIEW P44S-BL**

ALL DIMENSIONS NOMINAL

Model	Shipping Wt		Carton Dimensions				Crate Size	
	Lbs.	Kilos	Width Inches mm	Depth Inches mm	Height Inches mm	Cubic Feet	Cubic Meter	
P44S	296	134	33 838	35 1/2 902	35 889	23.7	.68	
P44S-BL	306	139	33 838	35 1/2 902	35 889	23.7	.68	

Under 500 lbs = Shipping Class # 70

Model	WATTS	VOLTAGE	PHASE	AMPS		NEMA Plug #			
				w/o Lights	w Lights	USA	Canada	UK	Europe
P44S/BL	7200	208	1	34.6	35.4	6-50P	6-50P	—	—
				24.3	25.0	—	—	—	—
P44S/BL	7200	220-240	1	31.3	32.1	6-50P	6-50P	—	—
				22.0	22.7	—	—	—	—

Each oven requires a separate electrical connection — 3 Phase and Export Voltages No Line Cord

Model	Deck Size		# Decks	# Cook Chambers	Overall Dimensions		
	Inches	mm			Width Inches mm	Depth* Inches mm	Height* Inches mm
P44S	20 3/4x20 3/4	527 x 527	4	2	26 660	28 711	28 1/2 724

	Non-Combustible Construction*		Combustible Construction**	
	Inches	mm	Inches	mm
Left Side	3	76	3	76
Right Side	3	76	3	76
Rear	3	76	3	76

\* In European Community Countries and North America. In NON-COMBUSTIBLE locations only.  
\*\* In European Community Countries only in COMBUSTIBLE locations. NOT for North America.



6-50P



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